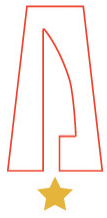




Approved Certification Evaluator (ACE)
Apprentice Critique



ACE apprentices are required to have critiques completed during all of their four required apprenticeships. The critique will serve as an evaluation of their performance, approval, and recommendation to ACE status. The original should be sent to the Certification Department for processing and a copy provided to the apprentice ACE. It is the responsibility of the apprentice ACE to ensure that Certification Department receives documentation.

Apprentice ACE: _____ Member ID# _____

Test Site: _____ Date: _____

Please provide comments and your evaluation of the apprentice listed above. All comments will be held in confidence and release only to the ACE Training Subcommittee for review. Attach additional sheets if required.

Apprenticeship: 1 2 3 4 (please circle one)

Professionalism: *proper attire and demeanor

Score Sheet: *proper and thorough documentation

Judgment: *thorough understanding of expectations as related to success and failure

Communication Skill: *able to deliver negative feedback in an encouraging fashion

Critique: *foundation on factual (text-book) cooking standards, not personal opinion

Other Comments/Recommendations:

Would you recommend this apprentice for continuation of ACE status? _____ YES _____ NO
Is this session credited as an apprenticeship for this candidate? _____ YES _____ NO

Signature: _____ Member ID# _____

Printed Name: _____

Must be completed by: Lead ACE/ACE Trainer